Size: 210mm(W) x 297mm(H) Maverick 3541

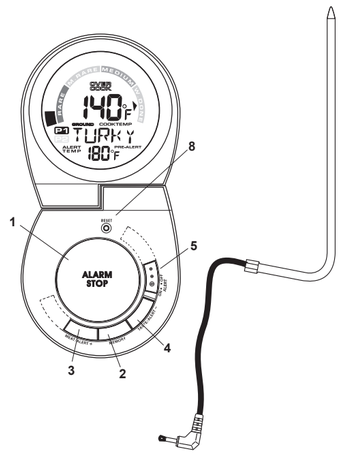
INSTRUCTION MANUAL MODEL ET-81
REDI CHEK® DIGITAL ROASTING THERMOMETER

Introduction

Congratulations on your purchase of the Redi Chek® Digital Roasting Thermometer , an electronic timer and programmable thermometer.There is no need to worry about under or overcooked foods again. The Redi Chek® Digital Roasting Thermometer has three distinct alert signals that warn you when food is almost done, is done and then over done.

Location of controls

1. ALARM STOP Button
2. MEMORY Button
3. MEAT / ALERT + Button
4. TASTE / ALERT - Button
5. ALERT ON/OFF Switch
6. POWER ON/OFF (⏻) Button
7. ˚C / ˚F Button
8. RESET Button



FEATURES

Meeting all USDA guidelines for food safety, pre-programmed settings include fifteen types of meat and poultry (beef, pork, chicken, turkey, veal, lamb, ham, duck, ribs, ground beef, ground pork, ground chicken, ground turkey, ground veal and ground lamb) and four levels of doneness (rare, medium rare, medium and well done).

Custom programming allows you to set cooking temperatures to suit your personal preferences.

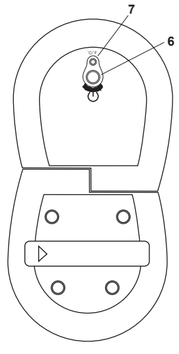
Programmed alarm alerts you in 3 different stages.

1. Pre-Alert Alarm sounds when your food is 10 degrees ˚C / ˚F under the desired temperature. Alarm will beep once every 5 seconds. Press the ALARM STOP button to stop the Pre-Alert Alarm.
2. Alert Alarm sounds when the desired temperature is reached. Alarm will sound 4 short beeps consecutively. Press the ALARM STOP button to stop Alert Alarm.
3. Overcook Alarm sounds when your food is 10 degrees ˚C / ˚F over the desired temperature. Alarm will beep continuously. Press the ALARM STOP button to stop Alarm.

OPERATION INSTRUCTIONS

Getting Started

- Open the battery compartment on the bottom of the thermometer and insert one AAA battery with proper polarity.



Setting the Temperature reading

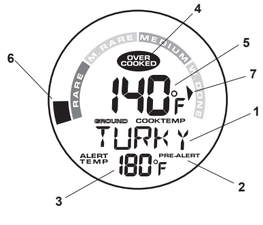
- Press ˚C / ˚F button on the back of the unit to select temperature readouts in degree Celsius or Fahrenheit. Unit is pre-set to Fahrenheit.

Assemble the Thermometer

- Connect the sensor probe with the sensor jack, and make sure the LCD is on.

Guide to LCD screen

1. Meat LCD
   Indicates the types of meat (or custom program) you selected.
2. Pre-Alert LCD
   Lets you know that meat is approaching the pre-programmed temperatures.
3. Alert Temp LCD
   Displays your preprogrammed temperature.
4. Overcooked LCD
   Flashes if meat's temperature exceeds the pre-programmed temperature.
5. Cook Temp LCD
   Displays the meat's current temperature.
6. Bar Graph LCD
   Displays the level of doneness of your food.
7. Doneness Pointer
   Points to the level of doneness you have selected - some meats have only one setting (Well Done) such as poultry.



Cooking with the DIGITAL ROASTING THERMOMETER

General Cooking Instructions

1. Press ON / OFF " ⏻ " button to turn on the unit.
2. Pressing MEAT and TASTE button to select type of meat you're cooking and the desired degree of doneness. You can also use these buttons to customize your own program (see Changing the Pre-set Temperature section).
   Note : Taste is locked at well done for pork, chicken, turkey, ham, duck and ground meats.
3. Insert the food probes into center of the thickest parts of the meat. Be careful not to let the probe touch any bone of very fatty areas, as this could cause an inaccurate reading.
4. Slide the ALERT ON/OFF switch to ON position.
5. Keeping the body of thermometer unit away from the heat, place the meat in the oven.
6. When the meat reaches it's pre-set temperature/doneness level, the thermometer will alert you with a series of beeps.

USDA Cooking Temperature Guidelines

To ensure food safety, the USDA Specifies guidelines for internal cooking temperatures of different types of meat, as indicated by the chart below. Please note that all preprogrammed settings to the digital roasting thermometer meet these temperature requirements. An asterisk notation indicates that the USDA does not recommend cooking certain meats in a particular doneness range. Readings below are given in degrees Fahrenheit.

	Beef, Lamb, Veal & Ribs	Pork	Turkey, Chicken & Duck	Ham, Veal Ground Beef, Pork, Lamb	Ground Turkey, Chicken	PGM
Well / Done	170˚F	170˚F	180˚F	160˚F	165˚F	158˚F
Medium	160˚F	---	---	---	---	---
Medium Rare	145˚F	---	---	---	---	---
Rare	140˚F	---	---	---	---	---

- PGM is preset at 158˚F. PGM = Program setting for the user to program to individual's preferred temperature.
- See "Creating a Customized Temperature Setting" section.

Note : Pre-programmed USDA temperatures may be too well done for some recipes or personal tastes. Use the custom program function if a lower temperature is desired. Meats will continue to cook (internal temperature will continue to rise) after being removed from the oven. To avoid overcooking (and depending on the personal taste), the user may wish to remove meat from the oven when Pre-Alert begins beeping.

Cooking According to Doneness / Temperature

Our digital thermometer features pre-programmed settings.

1. Press MEAT button to select the type of meat you're cooking. The order shown on the display is : BEEF, PORK, CHICK, TURKY, VEAL, LAMB, HAM, DUCK, RIBS, Ground BEEF, Ground PORK, Ground CHICK, Ground TURKY, Ground VEAL, Ground LAMB. After Ground Lamb, the display PGM indicates a setting you can use to customize your preferred temperature.
2. Press TASTE button to select your preferred degree of doneness. As you press the button, a pointer will indicate which level you've chosen : Rare, Medium Rare, Medium, Well Done. For meats that have only one USDA-approved doneness level, the display will lock at the well done setting.
3. As the temperature of the meat approaches the pre-set doneness level, a Pre-Alert will sound. The Pre-Alert icon on LCD will blink.
4. When the meat reaches Pre-Set doneness level, the sound will change to Alert signal. The Alert icon on LCD will blink.
5. If the meat exceeds its Pre-Set doneness level, the unit will continuously beep to indicate an Over-Cooked Alert. Over Cooked Icon on LCD will blink.
6. Turning off the Alerts : Turn off the Probe's alarm by sliding the Alert ON/OFF switch to the off position.

Creating a Customized Temperature Setting

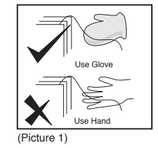
- The Pre-Set Meat Temperatures can be changed to a custom temperature as desired by the user.
- For example, to change the "Turkey 180 degrees" pre-set temperature to 175 degrees, press the Meat/Alert button until it displays "Turkey 180 degrees".
- Depress and hold the Memory button until the temperature starts to blink (about 3 seconds).
- Once the temperature is blinking, the temperature can be raised or lowered by the + or - buttons. Press the - button until 175 degrees is reached.
- Press the Memory button once to lock in the new pre-set temperature.

HELPFUL HINTS

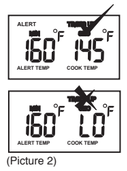
When the temperature of the probe is over 212°F, the unit will display "Hi".
When the temperature of the probe is under 32°F or the probe jack is not connected to the unit properly, the unit will display "Lo". (Picture 2)
Do not immerse the probe in water while cleaning.
Do not allow the probe or probe wire to come into contact with flames when using on grill. If cooking with a grill cover closed, only use medium or low heat.
Make sure the probe tip is inserted into the meat at least 1".

If the temperature displayed seems to read too high or the temperature seems to increase too quickly check to make sure the probe tip is not poking through the food to outside. Reposition the probe tip in the center of the thickest part of food. Avoid touching bone or heavy fat areas.

Cautions:
Always wear a heat resistant glove to touch the stainless steel probe sensor or wire during or just after cooking. Do not touch with bare hands. (Picture 1)
Keep the stainless steel probe sensor and wire away from children.
Clean the stainless steel probe and dry thoroughly after each and every use. (Picture 4)
Do not use the unit in the rain. It is not waterproof. (Picture 3)
Do not expose the plug of the stainless steel probe or the plug in hole of the unit to water or any liquid. This will result in a bad connection and faulty readings.
Do not expose the unit to direct heat or surface. (Picture 3)
Do not use stainless steel probe in microwave oven.
Do not use the stainless steel probe sensor above 410 °F. Doing so will deteriorate the wire.

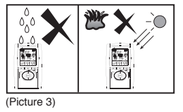


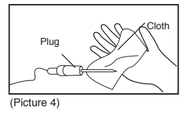
(Picture 1)



(Picture 2)

Cleaning
Always wear a heat resistant glove to touch the stainless steel probe sensor or wire during or just after cooking. Do not touch with bare hands.
Keep the stainless steel probe sensor and wire away from children.
Wash the metal probe tip with hot soapy water and dry thoroughly.
Do not immerse the probe in water while cleaning.
Wipe the electronic unit with damp cloth. Do not immerse either in water.


(Picture 3)



(Picture 4)

LIMITED NINETY DAY WARRANTY

Maverick Industries Inc. warrants the Redi Chek® Digital Roasting Thermometer to be free of defects in parts, materials and workmanship for a period of 90 days, from date of purchase. Should any repairs or servicing under this warranty be required, contact Maverick Customer Service by mail or phone for instructions on how to pack and ship the Redi Chek® Digital Roasting Thermometer to Maverick's National Service Center located as follows:

Maverick Customer Service
94 Mayfield Ave.
Edison NJ 08837

www.maverickhousewares.com

Telephone: (732) 417-9666

Hours: Weekdays 8:30 AM- 4:30 PM

Do not send any parts or product to Maverick without calling and obtaining a Return Authorization Number and instructions.

This warranty is VOID if instructions for use are not followed; for accidental damage; for commercial use; for damage incurred while in transit; or if the Redi Chek® Digital Roasting Thermometer has been tampered with.

This warranty gives you specific legal rights and you may also have other rights which vary from state to state.

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